



## Maricopa County Environmental Services Department

### Environmental Health Special Events Program

#### Temporary Permit Application

1001 N. Central Ave. #300 Phoenix, AZ 85004 phone: (602)506-6978 fax: (602)506-6862

[www.maricopa.gov/EnvSvc/EnvHealth/SpecProg/SpecEvents.aspx](http://www.maricopa.gov/EnvSvc/EnvHealth/SpecProg/SpecEvents.aspx)

[specialevents@mail.maricopa.gov](mailto:specialevents@mail.maricopa.gov)

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Vendors who offer food &/or drink for human consumption at special events are defined as a food establishment. All food establishments who operate at special events occurring within Maricopa County are required to obtain the applicable food service permit from this Department.

The following are a list of permits that can be obtained in order to operate a food establishment at a special event. Each permit has various requirements and limitations.

**Temporary Food Establishment** means a food establishment that operates in conjunction with a fair, rodeo, exhibition, or similar public event that operates for not more than fourteen (14) consecutive days within any permit year, provided it is the same permittee, at the same location, and the same event. At the termination of the event, the temporary food establishment shall be removed from the premises. *Use Attached Application - Contact the Special Events Program for questions.*

**Promotional Food Establishment** means a Food Establishment that is promoting a Food product or the use of equipment at a public celebration or similar event and no Food is offered for sale, but is given away to the public. "Promotional Food Establishment" does not include:

- Promotional activities in a permitted Food Establishment as defined in the Health Code.
- The promotion of Non-Potentially Hazardous Food products as defined in the Health Code.
- The cutting of raw fruits and vegetables for service to customers.

*Use Attached Application - Contact the Special Events Program for questions.*

**Seasonal Food Establishment** means a fixed or Mobile Food Establishment that operates in conjunction with one public celebration or similar seasonal event for fifteen (15) to one hundred twenty (120) days within any permit year. At the termination of the event, the Seasonal Food Establishment shall be removed from the premises or shall cease operation as determined by the Department. *Use Attached Application - Contact the Special Events Program for questions.*

**Food Catering** is a food establishment where a pre-arranged number of meals and/or food products are prepared at one permitted premise for immediate service and consumption at another pre-arranged off-site location for a temporary event or other occurrence.

- A copy of the catering permit must be maintained at the food catering operation at all times (photocopies are acceptable).
- Food service will generally be limited to holding and serving as well as grilling of meats and vegetables only. Approval for limited re-heating and assembly of foods on-site may also be granted after reviewing the application. All food preparation (breading, chopping, mixing, etc.) must be accomplished at the catering kitchen.

**Mobile Food Unit** means and refers to an enclosed vehicle-mounted food establishment designated to be readily movable from which food is composed, compounded, processed or prepared and from which the food is vended, sold or given away. This unit would have a Mobile Food Permit with the Mobile Food Office. *Contact the Mobile Food Program for questions.*

**Pushcart** means a vehicle designated to be readily movable that is limited to the serving of non-potentially hazardous foods, drinks, or commissary-wrapped potentially hazardous foods maintained at proper temperatures, or limited to the assembling and serving of frankfurters. Unpackaged non-potentially hazardous food items approved for sale or dispensed from a Pushcart shall be limited to popcorn, nuts, pretzels and similar bakery products, shaved ice, snow cones, Italian ice, and Non-Potentially Hazardous drinks. This unit would have a Pushcart Permit with the Mobile Food Office. *Contact the Mobile Food Program for questions.*

**Food Peddler** means a retail food establishment in operation from a vehicle that is designated to be readily movable and is limited to the service of commercially processed and packaged foods. Food Peddlers may dispense Non-Potentially Hazardous drinks and assemble snow cones from approved and properly installed equipment. This unit would have a Food Peddler Permit with the Mobile Food Office. *Contact the Mobile Food Program for questions.*



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**Food Service Requirements for Special Event Vendors**

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**Food production and sales must be conducted in a safe and sanitary manner at all times. Improper preparation, storage, or handling of food can promote bacterial growth and transmit viruses which can lead to foodborne illness. In order to reduce this risk to the public, food vendors must follow these requirements:**

- Hand washing facilities must be set-up at all times. This includes a minimum of five (5) gallons of hot water in an insulated container with a continuous flow spigot, a container for wastewater, hand soap, and paper towels. Employees must wash their hands, as a minimum, before starting work, between tasks, after smoking, and before returning from a toilet break.
- All employees must use non-latex gloves when handling ready to eat food.
- A three-bin set-up for the wash, rinse, and sanitizing of utensils must be set up at all times. (If utensils are going to require washing during event)
- Wastewater from the hand wash station and utensil wash must be disposed of into an approved sewer or holding tank. The wastewater tank must be 15% greater in size than the fresh water tank.
- All foods must be from an approved source. **No home prepared food allowed.**
- Prepare foods fresh daily for service. **A Commissary Agreement is required for all advance preparation of food before an event.** The vendor must provide inspector with a commissary visits log at the event.
- Carryover of potentially hazardous food in day to day operations is prohibited.
- The establishment must have sufficient equipment to maintain all food at the proper temperature. (Greater than 135°F for hot holding or less than 41°F for cold holding).
- A metal-stem or digital probe thermometer is required to check cooking, hot-holding, and cold-holding temperatures (with a range of 0°F-220 °F).
- An approved sanitizing solution and test strips must be available to check the concentration of these approved sanitizers: chlorine, quaternary ammonia, or iodine.
- Employee drinks must have lids and straws to prevent hand-to-mouth contamination and should be properly stored. Employees cannot eat or smoke in the food establishment area at any time.
- Employee food handler cards and the certified food manager card must be on-site for the length of the event for inspection purposes.
- **All Caterers, Food Peddlers, Pushcarts, and Mobile Units operating above and beyond their permit requirements are required to obtain a Temporary Food Service Permit.**
- **Each permit certificate shall be kept onsite and displayed in a conspicuous place. Failure to have the permit certificate onsite could result in closure of the establishment.**



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***ILLEGIBLE OR INCOMPLETE SUBMITTALS WILL BE REJECTED!***

**PROVIDE ALL REQUESTED INFORMATION BELOW (Please Print)**

**Business Name:**

**Business Address:**

**City:**

**Zip Code:**

**Business Phone:**

**Business Fax:**

**Business Owner Name:**

**Business Owner Address:**

**City:**

**State:**

**Zip Code:**

**Business Owner Phone:**

**Business Owner Fax:**

**Business Owner Email:**

**Please provide the following event information**

**Event Name:**

**Event Date/Time(s):**

**Event Address:**

**City:**

**Event Coordinator Name:**

**Coordinator Phone:**

**Please provide the following menu information**

All Permit Types
List all menu items:
Will food be prepared offsite prior to the event? Yes No (if yes, please complete commissary section below)
Do you have an MCESD Food Catering or Mobile Food permit? Yes No (if yes, please complete MCESD section below)

Commissary Information	
Commissary Business Name:	Commissary Permit #:
Commissary Contact Name:	Contact Phone:
List foods prepared at commissary:	
Date food prepared:	Time food prepared:

**I agree to provide commissary services for the above Temporary Food Service Establishment. My facility meets all criteria outlined in the Maricopa County Environmental Health Code, Chapter VIII.**

Commissary Operator Signature	Title	Date
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MCESD Permit Information				
Type of Permit ( <i>circle one</i> ):	Food Catering	Mobile Food Unit	Pushcart	Food Peddler
Permit #:	Will you be cooking foods at the event?		Yes	No
Please list all food items being cooked at the event:				

### **Delivery of Inspection Reports**

Pursuant to A.R.S. § 41-1009, the Department may enter your establishment to conduct inspections. You have the right to receive a copy of the Department's inspection report at the time of the inspection, within thirty (30) days after the inspection, or as otherwise provided by federal law. By signing below, I agree that the Department may send me a copy of its inspection report by e-mail to the following email address or by facsimile transmission to the following fax number. It is the responsibility of the permit holder to update the Department if there is a change in contact information.

Email Address:	
Fax Number:	Signature:

**I hereby certify that the above information is correct, agree to comply with the Maricopa County Health Code, and I fully understand that any deviation from the above without prior permission from this Environmental Health Regulatory Office may nullify final approval.**

Signature	Printed Name	Date
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**NOTE:** Approval of these plans and specifications by this Regulatory Authority does not indicate compliance with any other code, law or regulation that may be required--federal, state, or local. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). Multiple construction inspections and a final inspection of the establishment with equipment in place and operating will be necessary to determine if it complies with the Maricopa County Environmental Health Code governing establishments.

## Office Use Only

**Application Fees** (*Fees are subject to change.*)

Quantity	Application Type	Fee	Plan Review	Expedite	Total Fee
	Temporary Permit Greater than 7 days before event	\$85	N/A	N/A	\$
	Temporary Permit Less than 7 days before an event	\$135	N/A	N/A	\$
	Seasonal Permit Greater than 7 days before an event	\$180	N/A	N/A	\$
	Seasonal Permit Less than 7 days before an event	\$230	N/A	N/A	\$
	Temporary Permit Annual Variance	\$60	\$75	\$75	\$

<b>Total Fees Due</b>	<b>\$</b>
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